



Bannock Brae

2015 Goldfields Pinot Noir



Winemaking

The grapes were hand-harvested mid to late April. They were crushed and destemmed into 4-Tonne stainless fermenters. They were 'cold soaked' for about a week, then inoculated and allowed to ferment reaching a peak temperature of 31degC. After cooling, the wine was racked into French oak barrels and left until the following March undergoing a malolactic fermentation during winter. The wine was finally cold stabilised and gently fined, but not filtered, ready for bottling.

The winemaker is Jen Parr.

Tasting Notes

Alcohol: 14.0% w/v
Residual Sugar: nil g/L
pH: 3.7
Titratable Acidity: 5.6g/L
New Oak: 15%

Fragrant, perfumed and charming – this wine is instantly inviting while still guarding secrets to unveil. The nose is powerful and beguiling with notes of sweet cherries, violets and wild thyme. The palate is full and fresh with silky fine tannins and prominent acidity. Unassuming yet complex, this is a perfect wine for everyday enjoyment as well as special occasions.



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